

# EAT FIVE STAR

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## DINNER SAMPLE MENU 2017

### STARTER

- Scallops, black pudding, pea purée and crispy parma ham  
Ham hock, warm new potato salad, capers and cider jelly  
Creedy Carver duck rilette with pistachio nuts, pickled pears  
and toasted sourdough
- Poached lobster and seared king scallops with crab risotto and shellfish foam sauce  
Beetroot and ricotta ravioli with pesto dressing and rocket cress
- Double baked goats cheese soufflé, confit tomato and rocket salad (v)
- Curried scallops with coconut and coriander dahl and apple salad  
Soy-marinated cod with fennel, dill and apple

### MAINS

- Braised shoulder of lamb with savora mash and caper jus  
Pan roast corn fed chicken breast, savoy cabbage, caraway and red wine jus
- Roast rack of Romney Marsh lamb, sweetbreads, fondant potato and tarragon jus  
Seared fillet of Scottish halibut, confit tomato and cepe emulsion  
Roast breast of Barbary duck, swede, caramelised apples,  
heritage beetroot and port jus
- Newton St Loe crispy pork belly, crispy pancetta with boulangere potatoes, greens,  
apples and cider sauce  
Fillet of beef truffle pommes purée, asparagus and watercress  
Miso marinated bass, black rice, bok choy and sesame dressing

### DESSERT

- Chocolate and espresso mousse cake, port poached pears  
and white chocolate foam
- Mulled orchard fruits, muscovado ice cream and cinnamon tuile
- Traditional English apple and rhubarb crumble served with warm vanilla custard
- 70% Valrhona chocolate fondant with Madagascan pear and walnut sorbet  
Tiramisu crème brûlée with amaretti biscuits  
Green fruit salad with coconut and rum flocked cream  
Lemon posset with raspberries and shortbread  
Vanilla cheesecake with blackberries and mint compote

